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- (a) corn syrup having a dextrose equivalence from about 35 to about 55;
- (b) sugar such that the ratio of sugar to corn syrup is from about 1:1 to about 2:1;
- a whipped component comprising at least one whipping agent which introduces air into the nougat candy base to lower its specific weight and modify its texture;
- admixing an edible polyol in an amount from about 1.5 to about 6.0% by weight to form a homogeneous mixture;
- admixing a mineral compound in an amount of about 3 to about 40% by weight to form a homogeneous mixture; and
- admixing a graining compound in an amount from about 0.5 to about 4% by weight to form a homogeneous mixture; and recovering the mixture;
- all percents herein are by weight of the final chewable mineral supplement.
30. The method of claim 29 wherein the nougat candy base comprises by weight of the nougat candy base,

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a syrup component in an amount of about 78 to about 99%, and

a whipped component in an amount of about 1 to about 22%.

31. The method of claim 30 wherein said syrup component comprises, by weight of the chewable mineral supplement:

corn syrup in an amount of about 13 to about 41% having a dextrose equivalence from about 35 to about 55,

sugar in an amount of about 15 to about 53% such that the ratio of sugar to corn syrup is from about 1:1 to about 2:1, and

water in an amount up to about 40%.

32. A method for preparing said syrup component of claim 31 which comprises:

dissolving the corn syrup component and the sugar component in an amount of water such that the total water content is up to about 40% by weight of the corn syrup, sugar mixture,

cooking the corn syrup, sugar mixture until the resultant water content is from about 2 to about 6% by weight of the chewable mineral supplement.

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